



THE THREE
BLACKBIRDS
WOODDITTON

SUNDAY MENU

Sourdough focaccia, salted butter £2 **V** | Mixed olives £5 **V GF DF** | Halloumi fries, garlic mayonnaise £5 **GF**

Baked Camembert, sticky pickle, toasted sourdough £18 **V**

2 courses £30 | 3 courses £36

STARTERS

Scotch Egg, red onion marmalade, rocket **GF DF**

Ham Hock & Parsley Terrine, pickled mushrooms, celeriac remoulade **GF DF**

Gin Cured Trout, gin & tonic gel, elderflower cucumber, nasturtiums **GF DF**

Whipped Squash, Binham blue, pickled walnuts, rocket, grilled focaccia **V**

Salt Baked Beetroot, pickled golden beetroot, fennel & orange **VG GF**

MAINS

Roast Suffolk Sirloin, Yorkshire pudding

Roast Suffolk Chicken Supreme, pork & onion stuffing

Roast Pork Loin, crackling & apple sauce

*All roasts served with roast potatoes, roasted carrot, buttered savoy, braised red cabbage, carrot & swede mash

Add a Yorkshire pudding 50p

Beer Battered Haddock, tartare sauce, salad, triple cooked chips **DF**

Whole Baked Plaice, local new potatoes, garlic mussels & parsley butter **GF**

Three Blackbirds Salad, avocado, confit tomatoes, radicchio, pickled onions, lemon dressing **GF DF**

Add Chicken Breast or Smoked Trout

Miso Glazed Butternut Squash, onion tart, chilli, pumpkin seed & granola **VG DF**

SIDES £4.5

Triple cooked chips **GF DF VG** | House salad **GF DF V**

Garlic & rosemary roast potatoes **VG** | Buttered savoy cabbage **GF V**

DESSERTS

Sticky Toffee Pudding, toffee sauce, vanilla ice cream **VG* GF**

Double Chocolate Brownie, chocolate sauce, strawberry ice cream **V**

Caramelised Almond Tart, raspberry compote, raspberry sorbet **V**

Baked Vanilla Cheesecake, blackberry compote **GF**

Selection of Ice Creams & Sorbets – 3 scoops **V**

Vanilla pod | Traditional chocolate | Strawberries & cream | Cinnamon | Salted Caramel

Vegan vanilla | Mango sorbet | Sherbet | lemon sorbet | Cammas Hall raspberry sorbet

SHARING DESSERT

Apple Tarte Tatin, Chantilly cream, Anglaise **V**

ENGLISH CHEESE

Selection of English cheeses, sticky pickle, celery, grapes, crackers £3 supplement

If you have any dietary requirements, please inform a team member

V Vegetarian **GF** Gluten free **VG** Vegan **DF** Dairy free **N** Nuts **VG*** Vegan available

A discretionary service of 10% will be added to your table and is split evenly amongst the team